Entres for happy holiday eating

[Continued from page 5]

noodles, meat sauce and sour cream mix, top with one-half cup grated cheese. Bake for approximately 20 minutes.

Submitted by:
Frances Abbitt

Lasagna

1 med. onion, finely chopped
1 clove garlic, minced
2 tablespoons olive oil
1 lb. ground beef
1 can (8 oz.) tomato sauce
1 can (6 oz.) tomato paste
2 teaspoons salt
1 teaspoon dried oregano
3/4 cup water
2 eggs
1 cup ricotta cheese or cottage cheese
1/3 cup grated parmesan cheese
1 lb. lasagna noodles, cooked and drained
1 package (12 oz.) mozzarella cheese thinly sliced.

Saute onion and garlic in 1 tablespoon of olive oil, add ground beef and break apart; cook until brown. Blend in mushrooms (including mushroom liquid), tomato sauce, tomato paste, 1 teaspoon of the salt, oregano and water; simmer 15 minutes. Mix 1 of the eggs with the ricotta cheese, parmesan cheese, remaining olive oil and salt. Beat the second egg slightly and top with the cooked noodles. Pour half of the meat sauce in an oblong baking pan (9"x13") and cover with a layer of half of the noodles. Spread all the ricotta cheese mixture over the noodles then cover this with the remaining noodles. Top with remaining meat sauce. Bake in a moderate oven (350 degrees) 45 minutes; arrange strips of mozzarella cheese on top and bake 15 minutes longer. Serve hot.

Note: This recipe may be made the night before. Prepare, but do not bake, cover and store in refrigerator.

Submitted by:
Chris Greever

Chicken-Wild Rice Casserole
[Serves 10]

1 pkg. Uncle Ben's Wild Rice
1 lb. sausage (plain or hot)
1 2.5-3 lb. stewing chicken cooked and de-boned
2 cans cream of mushroom soup
1 2-oz. can mushrooms (undrained)
Pepperidge Farms stuffing mix

Preheat oven to 375 degrees. Cook rice as directed on package. Brown sausage, drain grease. Mix soup, mushrooms and juice, with sausage and rice, put 1/2 of this mixture in a 13"x9"x2" greased casserole dish. Spread chicken (layer) over that, cover chicken with rest of rice and sausage mixture. Top with 3/4 package of Pepperidge Farm stuffing mix, tossed with butter. Bake 35 minutes covered at 375 degrees, and 10 minutes uncovered at 375.

Submitted by:
Sandy Sherred

Cocktail Meatballs & Franks

1 lb. ground beef
1/2 cup dry bread crumbs
1/3 cup minced onion
1/4 cup milk
1 egg
1 t. salt
1/8 t. pepper
1/2 t. worchestershire sauce
1/4 cup shortening
1 (12 oz.) bottle of chili sauce
1 (10 oz.) jar grape jelly

Mix ground beef, bread crumbs, onions, milk, egg and next 4 ingredients. Gently shape to 1" balls. Melt shortening in large skillet. Brown meatballs, remove from skillet and pour off fat. Heat chili sauce in skillet stiring constantly until jelly is melted -- simmer uncovered for 30 minutes. Makes about 5 doz.

Optional--slice 1/2 to 1 lb. of franks, after browning meatballs, add franks to grease in skillet, cook 5 minutes on each side. Remove from skillet and continue recipe--add to sauce when meatballs are added.

Submitted by:
Margaret Scruggs

Baking Roast Beef

Take a 3-5 lb. roast. Use a large knife to cut slits completely through the meat. Insert slivers of garlic, and onion into these slits. (If you do not like the taste of garlic, onion alone may be used.)

Put the beef into a large bowl. Pour one cup of vinegar over. Making sure the vinegar runs down into the little slits.

Place this in your refrigerator for 24 to 48 hours.

When ready to cook, pour the vinegar off, and place meat in a heavy pot. An iron one if possible. Brown meat in oil, until dark on both sides.

Pour 2 cups of strong black coffee over the roast. Add 2 cups of water and cover. Cook slowly for 6 hours on top of stove. (If your roast is cooked too fast, or if the lid on your pot is not tight enough, you may need to add additional water--never more than 1 cup).

Do not season with anything else until 20 minutes before serving. Then add salt and pepper.

The black gravy can be thickened or left as it is.

Submitted by:
Louise R. Henderson

Salisbury Steak

1 can golden mushroom soup
1 1/2 pounds ground beef
1/2 cup breadcrumbs
1 egg, slightly beaten
1/4 cup chopped onion
1/3 cup water

Mix 1/4 cup soup, and the rest of the ingredients except water. Mix thoroughly. Shape into six patties. Place in a shallow baking dish and bake at 350 degrees for 30 minutes. Spoon off the fat and add the remaining soup, water and pour over meat. Bake 10 minutes more.

Submitted by:
Shelley Mayberry

Fluffy Rice & Chicken

1 can cream of mushroom soup
1 soup can of milk
3/4 cup uncooked regular rice
1 4-oz. can of mushroom stems & pieces (undrained)
1 envelope of onion soup mix
2 chicken breasts halved

Preheat oven to 350 degrees. Mix Mushroom soup and milk. (Save 1/2 cup of this mixture). Mix remaining soup mixture, the rice, mushrooms and their liquids and 1/2 envelope of onion soup mix. Pour this mixture into an ungreased baking dish 9 x 13 x 2. Place chicken breasts on top of

[Continued on page 8]

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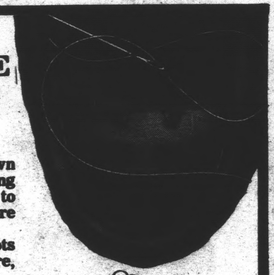

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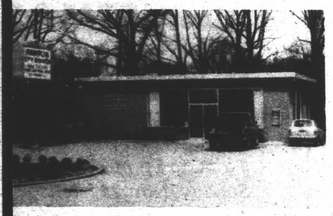

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